

Monday-Tuesday Menu

SOMETHING TO SHARE

PANE CON INTINGOLI 28

Freshly baked Italian bread served with home made dips and EVO oil. Serves two. (GF, DF can be arranged)

PATATINE 13

Our signature beer battered fries, served with aioli and ketchup.

OUR MAIN COURSES

Served with seasonal vegetables and roasted potatoes

POLLO ALLA LUCIA 36

An Italian classic dish that my mum used to cook for me, hands down, one of my all times favorite! Chicken Maryland cut, gently roasted in onion infused butter and completed with a Paprika, mascarpone and parsley glaze. (GF, DF on request)

BISTECCA AI FUNGHI 45

Sirloin steak completed with a sauce made with roasted mushroom and completed in an herbed velouté' (GF)

FISH OF THE DAY (MP)

Please ask your host for today's creation.

LASAGNA DI CASA NOSTRA 34

Layers of pasta with beef Bolognese, bechamel, Parmesan and tomato, baked in the oven and topped with mozzarella. A real classic!

SIDES

INSALATA VERDE 12

Mesclun greens, tomatoes, cucumber, dressed with balsamic and EVO oil.

VEGETALI ARROSTO 14

Vegetables of the day, roasted with garlic and Italian herbs, topped with grilled Parmesan.

DESSERTS

TIRAMISU' ALLA FRAGOLA 18

Savoiardi biscuits glazed with strawberry and Pedro Ximenez sherry, layered with mascarpone cream

GELATO 18

Chef's homemade selection of three gelato. Please ask your host for today's flavours

PANNACOTTA 18

Belgian chocolate, Kahlua, malted biscuit crumble and blueberry couli

SORBETTO AL LIMONE 18

Locally produced lemon sorbet, served with a glass of Italian Limoncello.